Lemon Tea Cakes

1 ½ teas. vinegar
½ cup milk
½ cup butter
¾ cup sugar
1 egg
1 teas. shredded lemon peel
1 ¾ cups sifted flour
1 teas. baking powder
¼ teas. soda
¼ teas. salt

Stir vinegar into milk. Cream butter and sugar till fluffy. Add egg and peel; beat well. Sift together dry ingredients; add to creamed mixture alternately with the milk

(over)

beating smooth after each addition. Drop from teas. 3 inches apart on cooky sheet. Bake in moderate oven (350°) 12 to 14 minutes - or till done. Remove at once from sheet and immediately brush tops with Lemon Glaze. Makes 4 doz.

Lemon Glaze

Mix 3/4 cup sugar + 1/4 cup lemon juice